

Paula's on Main

Appetizers

Shrimp Cocktail 13.95
chilled jumbo shrimp served with cocktail sauce

Maryland Crabcake 15.45
lightly seasoned and loaded with crab meat

Tuna Sashimi 14.95
sesame seared served with ginger, soy wasabi & Asian greens

Crispy Calamari 12.95
lightly fried, served with a side of marinara & lemon aioli

Boursin Cheese & Raspberry 13.95
served with chipotle raspberry sauce and toast points

Bruschetta 7.95
three tomato basil and three spinach artichoke

Soups & Salads

Clam Chowder
Cup 3.95 Bowl 5.95

Garden Salad 5.95
with balsamic vinaigrette and bleu-cheese crumbles

Soup du Jour
Cup 3.95 Bowl 5.95

Caesar Salad 5.95
romaine & croutons with Caesar dressing & parmesan

Entrees

Almond Walleye – almond crusted Canadian Walleye with house tartar sauce & slaw 13.95

Jambalaya – shrimp, Andouille sausage and chicken in a highly seasoned rice 13.95

Whitefish – pan sautéed with sun-dried tomatoes, shi-take mushrooms and marsala on angel hair pasta 11.95

Blackened Salmon & bleu-cheese glaze – on scallion mashed potatoes and garnished with mixed greens 13.95

Teriyaki Grilled Salmon – topped with flashed Asian slaw and served on jasmine rice 13.95

Grilled Scallops – on flashed spinach, with jalapeno tartar and chipotle sour crème 15.95

Baja Fish Tacos – blackened Tilapia in grilled soft corn tortillas with lettuce, avocado, white cheese, and fresh pico-di-gallo, served with sides of house made salsa and chipotle sour cream 13.95

Seafood Enchiladas – shrimp and bay scallops in corn tortillas with white queso sauce, pico-di-gallo, avocado and side of house-made salsa 14.95

Shrimp Combo – 3 almond and 3 coconut shrimp with dipping sauces & fresh fruit 13.95

Shrimp & Bay Scallop Scampi – with house herb garlic butter and lemon zucchini cappellini 14.95

Fish & Chips – beer-battered tilapia and fries, served with tartar, malt vinegar and slaw 10.95

Thai Tilapia – crispy sesame crusted served with Thai tartar, fresh lime and cucumber slaw 11.95

Chicken Marsala – pan sautéed with marsala, mushrooms and tomatoes, served over angel hair pasta 12.95

Veggie Pasta – pasta with seasonal vegetables, fresh basil and crumbled goat cheese 10.95

Grilled Filet Mignon – on scallion mashed potatoes, port wine sauce & seasonal veggies 17.95

Sandwiches

Fish Sandwich – panko crusted Tilapia on toasted bun with lemon caper tartar sauce chips & slaw 12.95

'Po'- boy – choice of fried shrimp OR fried oysters on a toasted bun with remoulade, lettuce, and tomato, side of slaw and chips 11.95

Steak Naan Wrap – grilled with Korean BBQ sauce served on toasted naan flat bread with avocado & caramelized onion 14.95

Fresh Tuna Salad Panini – fresh tuna salad and cheddar on rustic bread (hot peppers on request) 12.95

Herb Grilled Tuna – sliced and served open faced on toasted rustic bread with mixed greens drizzled and finished with olive tapenade and chips 12.95

Grilled Veggie Sandwich – grilled zucchini, roasted peppers, mushrooms, red onion, goat cheese and pesto on naan flatbread 9.95

Grilled Chicken Sandwich – grilled chicken on rustic bread with cherry tarragon mustard & mozzarella and provolone cheeses served with fresh fruit salad 10.95

Gourmet Grilled Cheese – mozzarella, provolone, tomato and basil pesto grilled on rustic bread with a side of marinara dipping sauce served with fresh fruit salad 10.95

Cheeseburger – applewood smoked bacon, cheddar, caramelized onions, chipotle BBQ, served with chips & fruit 11.95

Salad Entrees

Grilled Seafood salad – Shrimp and scallops on greens with fresh citrus vinaigrette, goat cheese & fresh seasonal fruit 14.95

Buffalo Shrimp Salad – crispy fried shrimp tossed with house made buffalo sauce on greens with ranch dressing, finished with bleu-cheese crumbles, celery and tomato 13.95 or chicken 10.95

Teriyaki Salmon Salad – teriyaki grilled salmon on greens with ginger vinaigrette, toasted almonds, cucumber and carrots and side of wasabi dipping sauce 13.95 or chicken 10.95

Country Fried Chicken Salad – blue cheese, apples, candied pecans and cider honey vinaigrette 12.95

Tuna Sashimi Salad – sesame seared tuna on a bed of mixed greens and vegetables with ginger vinaigrette and crispy wontons. Side of wasabi dipping sauce 15.95

Caesar Entrée Salad – Romaine lettuce with our house made Caesar dressing and croutons, topped with choice of: blackened salmon 13.95 grilled shrimp 13.95 grilled chicken 11.95

Santa-Fe Shrimp Salad – blackened shrimp on greens with pico-di-gallo, grated cheddar, chipotle ranch and tortilla crisps 13.95

*Note: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.